



☒ *Seafood Tower

shrimp cocktail, red king crab cocktail,
8 oz. Maine lobster tail, Dabob Bay oyster, Crystal Point oyster,
Malpeque oyster & octopus

2-3 people 86

4-5 people 150

Antipasti

- Shrimp Cocktail with house made cocktail sauce 25
- ☒ *Oyster Crudo half dozen oysters with mignonette pairings 23
- Fritto Misto shrimp & calamari with shaved fennel & lemon aioli 15
- Eastern Oyster Rockefeller with spinach & parmesan 19
- ✓☒ Artichoke with lemon, pink peppercorn & parmesan cheese 12
- ✓ Tomato Arancini with smoked mozzarella & basil aioli 17
- Crab Arancini with pomodoro sauce & parmigiano-reggiano 19
- ✓ Fresh Ricotta Crostini honey, lemon & pink peppercorn 14
- ✓ Mushroom Crostini goat cheese, lemon zest & pickled grapes 16
- ☒ Bacon Wrapped Dates spicy Italian sausage & gorgonzola crema 15
- ✓☒ Baby Sweet Peppers with goat cheese & olive tapenade 12
- ✓☒ Marinated Olives with herbs & citrus 9

Meatballs

Orzo - parmesan pomodoro 15

Chicken Marsala - roasted wild mushrooms 14

Salumi

Formaggi

Served with duo mustards & seasonal jams and fruits

- ☒ Bresaola salty, peppery, air dried, beef 14
- ☒ Buffalo Mozzarella Ciliegine with citrus chili pesto 13
- ☒ Sweet Soppressata pork salami with garlic & pepper 13
- ☒ Gorgonzola Dolce with raw pear honey 13
- ☒ Finocchiona fennel, pork 14
- ☒ Burrata with cabernet salt and micro basil 17
- ☒ Prosciutto di Parma buttery, salty & sweet, pork 18
- ☒ Parmigiano~Reggiano with wild sage honey 13

Pizette

- ✓ Margherita herb roasted Campari tomatoes, basil & mozzarella 12
- Spicy Sausage piquillo peppers, mozzarella, tomato & oregano 15

Salads

- ☒ Charred Octopus with warm potato salad and cucumber-lemon vinaigrette 19
- ☒ Arugula candied lemon, crispy pancetta & parmigiano-reggiano 16
- ✓ Romaine torn croutons, fried capers & citrus vinaigrette 16
- ☒ Tricolore prosciutto di parma, gorgonzola, dates, walnuts, Tuscan kale, yellow endive & radicchio 17

the following can be added to any of the above salads 13
grilled chicken shrimp (2)

☒=Giada Classics ✓=Vegetarian ☒=Gluten Free

* Thoroughly cooking food of animal origin, including but not limited to beef, eggs, fish, milk, poultry, or shellstock reduces the risk of food borne illness. Young children, elderly, and individuals with certain health conditions may be at a higher risk if these foods are consumed raw or undercooked.



Soups

- ✓ⓧ **Tomato** Calabrian chili, parmigiano-reggiano crisp 13
- Pasta e Fagioli** cannellini beans, Tuscan kale & prosciutto broth 14

Pastas

- g **Spaghetti** (Spah-geh-tee) shrimp, mascarpone cheese, lemon & basil 34
- ✓ **Bucatini** (Boo-kah-tee-nee) calabrian chili pomodoro & fresh ricotta 24
- ✓ **Cacio e Pepe Bucatini** for 2 served in a warm Pecorino Toscano wheel 64
 - ✓ **Rigatoni** (ree-gah-TOH-neh) vegetable bolognese 28
- Pappardelle** (pa-par-DAY-lay) braised short rib, baby arugula & shaved fennel 35
 - g **Ravioli** (rah-VEEOH-lee) lobster & crispy brussel sprouts 36
 - ⓧ **Risotto** (ree-ZOHT-oh) crab & scallops 34
- ✓ **Capecetti** (cah-peh-LAY-tee) 3 cheese, butternut squash brown butter, hazelnut gremolata 32

the following can be added to any of the above pasta or mains
 shrimp (2) 13 *scallops (2) 14 8 oz. Maine lobster tail 39

Meats

- ⓧ **Chianti Braised Wagyu Short Rib** with mascarpone polenta, shaved fennel & pomegranate 57
 - ***Bone In Filet** with gorgonzola dolce, balsamic tomato ragu in a focaccia puff 69
 - ***Veal Chop Saltimbocca** milanese style 57
 - ***Lamb Chops** charred radicchio, black barley & walnut mint gremolata 57
- gⓧ *** 28 oz. Bone In Tuscan Rib~Eye** sunny side up egg & arugula 83
- *Italian Fried Chicken** cacciatore style
 - For one 30 For two 58
 - ⓧ ***Berkshire Pork Tomahawk** apricot mostarda, sautéed escarole with Dijon emulsion 57
 - *Petit Filet** wilted mustard greens, caramelized fennel, horseradish & fennel silk 60

Seafood

- *Branzino** with PEI mussels, romesco sauce & preserved lemons 40
- *Salmon** with spiced fregola sarda, cauliflower & melted leeks 39
- ⓧ ***Seared Scallops** calabrese condimenti & parmesan mashed potato 40

- ✓ **Vegan Eggplant Stack** vegan pomodoro, avocado & balsamic glaze 26

Sides

- ⓧ **Crispy Brussel Sprouts** with pink peppercorn honey & candied prosciutto 11
 - ⓧ✓ **Lemon Potatoes** smashed & fried 11
- ✓ⓧ **Roasted Broccolini** with parmesan, roasted garlic & lemon zest 11

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